



# Hospitality and Tourism Career Cluster

The Hospitality and Tourism career cluster focuses on the management, marketing, and operations of restaurants, lodging, attractions, recreation events, and travel-related services. This career cluster includes occupations ranging from reservation and transportation ticket agent to event planner and general manager.

## Statewide Program of Study: Culinary Arts

The Culinary Arts program of study focuses on occupational and educational opportunities associated with the planning, directing, or coordinating activities of a food and beverage organization or department. This program of study includes opportunities involved in directing and participating in the preparation of food.



### Secondary Courses for High School Credit

- Level 1**
- Principles of Hospitality and Tourism
  - Introduction to Culinary Arts

- Level 2**
- Culinary Arts

- Level 3**
- Advanced Culinary Arts

- Level 4**
- Career Preparation for Programs of Study + Extended Career Preparation



### Example Postsecondary Opportunities

#### Associate Degrees

- Culinary Arts
- Baking and Pastry Arts

#### Bachelor's Degrees

- Hotel/Motel Administration/Management
- Culinary Science

#### Master's, Doctoral, and Professional Degrees

- Organizational Leadership
- Foodservice Systems Administration/Management

#### Additional Stackable IBCs/License

- Food Manager License



### Aligned Advanced Academic Courses

<b>AP or IB</b>	AP Chemistry
<b>Dual Credit</b>	Dual credit offerings will vary by local educational agency.

*Students should be advised to consider these course opportunities to enrich their preparation. AP or IB courses not listed under the Secondary Courses for High School Credit section of this framework document do not count towards concentrator/completer status for this program of study.*

### Work-Based Learning and Expanded Learning Opportunities

<b>Work-Based Learning Activities</b>	<ul style="list-style-type: none"> <li>Shadow a director of a non-profit that produces and delivers food for communities in need</li> <li>Intern at a catering company and learn about food production for large-scale events</li> <li>Work part-time in a restaurant as a line cook or chef</li> </ul>
<b>Expanded Learning Opportunities</b>	<ul style="list-style-type: none"> <li>Participate in FCCLA</li> <li>Participate in SkillsUSA</li> <li>Participate in American Culinary Association or the Texas Restaurant Association</li> </ul>

### Aligned Industry-Based Certifications

- Culinary Meat Selection and Cookery Certification
- ServSafe Manager



### Example Aligned Occupations

#### Bakers

Median Wage: \$29,466  
Annual Openings: 2,942  
10-Year Growth: 26%

#### Chefs and Head Cooks

Median Wage: \$44,761  
Annual Openings: 950  
10-Year Growth: 37%

#### General and Operations Managers

Median Wage: \$83,220  
Annual Openings: 25,450  
10-Year Growth: 23%

Data Source: TexasWages, Texas Workforce Commission. Retrieved 3/8/2024.



For more information visit:

<https://tea.texas.gov/academics/college-career-and-military-prep/career-and-technical-education/programs-of-study-additional-resources>

# COURSE INFORMATION

COURSE NAME	COURSE NUMBER AND CREDITS	PREREQUISITES (PREQ) COREQUISITES (CREQ)	GRADE
Principles of Hospitality and Tourism	8624 (1 credit)	None	9-10
Introduction to Culinary Arts	8605 (1 credit)	Principles of Hospitality and Tourism	10-11
Culinary Arts	8626 (2 credits)	Introduction to Culinary Arts	11-12
Advanced Culinary Arts	8628 (2 credits)	Culinary Arts	12
Career Preparation I for Programs of Study	8606 (3 credits)	None	12

## COURSE DESCRIPTIONS

### Principles of Hospitality & Tourism:

When students enroll in this course, they are brought into a hands-on learning environment. Students are introduced to the hospitality and tourism industry and investigate the many career options in travel and tourism; lodging; food and beverage; and recreation, amusement, and attraction services. Although career explorations is a main focus, students also build upon the skills and knowledge needed in the industry and learn about what it takes to function effectively in various job positions. Students are able to apply what they learn in activities such as cooking labs, event planning, and various presentations.

### Introduction to Culinary Arts:

Students will be introduced to fundamental food preparation terms, concepts, and nutrition. Students will be provided an overview of the professionalism in the culinary industry and career opportunities leading into a career pathway to culinary arts.

### Culinary Arts:

Culinary Arts is a course designed to introduce students to the restaurant/hospitality industry. Students learn the fundamentals of cooking and baking, basic knife skills, restaurant equipment, and food safety and sanitation. Students receive training in workplace safety awareness through CareerSafe, and earn a food handlers permit necessary to work in food service. Students also pursue a national manager's safety and sanitation certification. Students gain workplace experience through an internship with local food service businesses. This course is for students that are interested in pursuing a career in culinary arts as a chef/pastry chef and working in the food service industry.

### Advanced Culinary Arts:

This course is a unique course that provides occupationally specific opportunities for students to participate in a learning experience that combines classroom instruction with actual business and industry career experiences. The course supports strong partnerships among schools, businesses, and community institutions with the goal of preparing students with a variety of skills in a fast changing workplace.

### Career Prep I:

Career Preparation I provides opportunities for students to participate in a work-based learning experience that combines classroom instruction with business and industry employment experiences.

**Courses in yellow are advanced courses for endorsement purposes.**

